



# Tex-Mex Cheesy Beef & Veggie Nachos

with Homemade Chips & Sour Cream

TAKEAWAY FAVES

Grab your meal kit with this number

5



Onion



Garlic



Sweetcorn



Carrot



Mini Flour Tortillas



Tex-Mex Spice Blend



Beef Mince



Tomato Paste



Chicken-Style Stock Powder



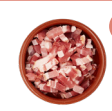
Baby Leaves



Shredded Cheddar Cheese



Sour Cream



Diced Bacon



Beef Mince

Prep in: 30-40 mins  
Ready in: 35-45 mins

What do you call cheese that isn't yours? It's nacho cheese! Luckily for you, we don't just have cheesy words, we also have cheesy nachos (and they're all yours). The saucy topping includes our Tex-Mex spice blend for subtle heat and delicious flavour, and we've added sour cream for a refreshing balance. The combination in this tasty meal is no joke!

### Pantry items

Olive Oil



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
onion	½	1
garlic	2 cloves	4 cloves
sweetcorn	½ large tin	1 large tin
carrot	1	2
mini flour tortillas	6	12
Tex-Mex spice blend	1 medium sachet	1 large sachet
beef mince	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
<b>water*</b>	⅓ cup	⅔ cup
chicken-style stock powder	1 medium sachet	1 large sachet
baby leaves	1 small packet	1 medium packet
shredded Cheddar cheese	1 medium packet	1 large packet
sour cream	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3450kJ (824Cal)	703kJ (168Cal)
Protein (g)	44.7g	9.1g
Fat, total (g)	39.2g	8g
- saturated (g)	20.8g	4.2g
Carbohydrate (g)	65.1g	13.3g
- sugars (g)	18.2g	3.7g
Sodium (mg)	1720mg	351mg
Dietary Fibre (g)	12.9g	2.6g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW44



## Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Finely chop **onion (see ingredients)** and **garlic**.
- Drain **sweetcorn (see ingredients)**.
- Grate **carrot**.



## Make it saucy

- Add **tomato paste**, the **water** and **chicken-style stock powder** to the **beef** and stir to combine. Bring to the boil, then reduce heat to low and simmer until slightly thickened, **2-3 minutes**.
- Stir through **baby leaves** until wilted, **1 minute**. Season with **pepper**.

**TIP:** Don't simmer it for too long, you want it to be nice and saucy! Add a dash more water to loosen the mixture if needed.



## Bake the nacho chips

- Slice each **mini flour tortillas** into 6 wedges.
- Arrange **tortilla** wedges over two lined oven trays. Drizzle (or spray) with **olive oil** and season with **salt** and **pepper**.
- Bake until golden and crispy, **8-10 minutes**.

**TIP:** Keep an eye on them. You want them crisp, but not burnt!



## Add the cheese

- Sprinkle **shredded Cheddar cheese** over **beef mixture**, then cover with a lid (or foil) and cook until cheese has melted, **2-3 minutes**.



## Cook the beef & veggies

- While the nacho chips are baking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until softened, **3-4 minutes**.
- Add **carrot** and **sweetcorn** and cook until softened, **4-5 minutes**.
- Add **garlic** and **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Add **beef mince** and cook, breaking it up with a spoon, until browned, **4-5 minutes**.



## Serve up

- Divide nacho chips between plates and top with cheesy beef mixture.
- Dollop with **sour cream** to serve. Enjoy!

### CUSTOM OPTIONS

#### + ADD DICED BACON

Cook with topping, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

#### + DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

